



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 6 May 2022
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

How many people formally counted in this facility identify as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

1

How many people were brought into the facility this week?

Number of people brought into the facility this week:

229

How many people have left the facility this week?

Number of people who left the facility this week:

78

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

59

Male:

50

Female:

9

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

31

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020:

914

861

2

224

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☒

No ☐

Medical Staffing Update:

Yes ☒

No ☐

SUPPLEMENTAL NOTES:

Staff Visit:

Terrell Horton and Alejandra Zepeda toured the facility on May 5th, 2022 with ICE liaisons. Staff saw the kitchen, medial area, processing center, recreation area and two dorms in the annex.

Request for information was made on May 5, 2022. Electronic files were received on May 6, 2022. The population counts are current as of 5/4/22.

Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

1 Assistant Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

7 RN's

7 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 5/3/22.

No staffing change from previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to eleven (11) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 5/2/22.

COVID-19 Information:

Per the facility, there were zero new cases amongst the ICE staff and one (1) new case amongst GEO staff. They reported nine (9) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE

Detainees Under COVID-19 Monitoring" were provided via ICE.gov and are current as of 5/4/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 5/5/22.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2021

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY 4/25	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Tossed Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
TUESDAY 4/26	Dry Cereal Breakfast Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
WEDNESDAY 4/27	Oatmeal Breakfast Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
THURSDAY 4/28	Cream of Rice Breakfast Sausage Coffee Cake Fruit Sugar Coffee Milk 2 %	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Cornbread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Tortilla Fortified Sugar Free Beverage
FRIDAY 4/29	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
SATURDAY 4/30	Oatmeal Scrambled Eggs Breakfast Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
SUNDAY 5/1	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 4/25/22 **Monday** **Time:** 0300 AM **Time:** 1738 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X				NO AM trustees							
Kitchen is in good general appearance		X											
All kitchen equipment operational & clean			X										
All tools and sharps inventoried			X	X		Deep table tops w/ hot closing well							
All areas secure, lights out, exits locked			X										
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit		
Breakfast	Temperatures	189	165	RT	170	40	RT	RT	RT	40	RT		
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk	
Lunch	Temperatures	179	38	194	40	RT	40	RT	RT	RT	70	18	
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	170.9	163.5	179.2	184.5	40	RT	RT	1750	RT	RT		
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		168		182							
and chemical agent used in Final Rinse		Lunch		168		180							
		Dinner		155		184							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		BNA 110		110		200 ppm					
		Lunch		BNA 110		110		200 ppm					
		Dinner		115		119		200 ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-9		36.7		37.2					
Record temperatures, Freezer and Walk-ins		PM		-8.3		38.3		36.9					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		68		69							
Record temperatures, Dry Storage Areas		PM		67		67							
Hot- Water Temps in sink		AM		PM									
		120		118									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 4/26/22 Tuesday Time: 0305 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			X	No AM Trustees							
Kitchen is in good general appearance			X	X		Attached list							
All kitchen equipment operational & clean			X	X		Attached list							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	RT	164	195	RT	KT	39	RT	RT	37	38	185	
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom		
Lunch	Temperatures	170	150	175	RT	38	39	RT	RT	180	181		
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobl er	drink	fruit	PB	Jelly	
Dinner	Temperatures	199.0	188.5	181.0	176.5	RT	40	RT	RT	RT	RT	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				150		181		—			
and chemical agent used in Final Rinse		Lunch				152		181		—			
		Dinner				155		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				128		129		200 ppm			
		Lunch				127		127		200 ppm			
		Dinner				120		125		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk -i 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-11.7		37.8		39.7			
Record temperatures, Freezer and Walk-ins		PM				-10.8		35.4		37.0			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		127		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 Date: 4/24/22 Wednesday Time: 0400 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea					X	No am trustee						
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X		X								
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	180	148	KT	181	38			36			
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	182	173	40	38				39	38		
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	carrt		
Dir	Temperatures	191	187	40	RT	40	RT	RT	40	158		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				154	154					
and chemical agent used in Final Rinse		Lunch				158	183					
		Dinner				156	181					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				126	127		200ppm			
		Lunch				127	127		200ppm			
		Dinner				120	125		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM										
Record temperatures, Freezer and Walk-ins		PM				1.3	39.4		37.2			
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM										
Record temperatures, Dry Storage Areas		PM				63	63					
Hot- Water Temps in sink		AM		PM								
				128								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3

Date: 4/28/22

Thursday

Time: 0310 AM **Time:** 1834 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			✓	NO AM trustees							
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g	
Breakfast	Temperatures	180	147	RT	-	RT	RT	37	RT	181	RT	39	
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress -ing	salad	marg	corn bread	appl crsp	chee	tea	
Lunch	Temperatures	180	174	164	RT	RT	39	39	RT	40	40	19	
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort -illa	drink	ckn	carr ot	cele ry	mu st	
Dinner	Temperatures	175	165	166	RT	RT	RT	RT	RT	RT	RT	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				150		182					
and chemical agent used in Final Rinse		Lunch				152		180					
		Dinner				160		185					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				129		129		200ppm			
		Lunch				127		129		200ppm			
		Dinner				129		121		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-11.6		37.8		39.0			
Record temperatures, Freezer and Walk-ins		PM				-4.8		37.2		40.1			
DRY		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		127		122									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 4-29-22

Friday

Time: 0315 AM **Time:** 1815 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft		X				① All the cooler and freezer doors open. ② Dish machine not taken apart, full of beans at the bottom. ③ Janitor closet left dirty and unorganized. ④ detainees + staff restroom dirty							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		N/A											
Kitchen is in good general appearance		X											
All kitchen equipment operational & clean			✓										
All tools and sharps inventoried			✓										
All areas secure, lights out, exits locked													
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	RT	200	190	RT	RT	40	RT	RT	40	RT		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	39	170	180	40	RT	RT	RT	RT	40	RT		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	190	185	40	40	RT	40	RT	RT	40	1750	180	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				159		180					
		Lunch				556		181					
		Dinner				162		181					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				119		123		200ppm			
		Lunch				126		125		200ppm			
		Dinner				121		120		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-6.7		37.4		37.6			
Record temperatures, Freezer and Walk-ins		PM				-10.5		36.7		37.9			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				65		65					
Hot- Water Temps in sink		AM		PM									
		120		121									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

**FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 4-30-22 **Saturday** **Time:** 0400 **AM** **Time:** 4 **PM**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		X							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		NA			X	NO Kitchen trustee's						
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X	X	X		eye wash sink not working						
All tools and sharps inventoried			X		X	Sink next to it not working						
All areas secure, lights out, exits locked			X		X							
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly
Breakfast	Temperatures	190	186	193	192	RT	40	RT	RT	40	40	RT
	Menu Items	turkey sliced	veg bean	corn salad	mayo	mustard	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	36	190	36	RT	RT	RT	RT	RT	140	RT	40
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	ketch up	marg	drink	roll	patty	fruit
Dinner	Temperatures	186	184	182	RT	40	RT	40	RT	40	168	RT
DI MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		166		182						
and chemical agent used in Final Rinse		Lunch		160		181						
		Dinner		165		180						
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		120		118		200ppm				
		Lunch		119		118		200ppm				
		Dinner		118		118		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-9.6		37.8		38.8				
Record temperatures, Freezer and Walk-ins		PM		-12.3		37.8		34.7				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		68		69						
Record temperatures, Dry Storage Areas		PM		64		69						
Hot- Water Temps in sink		AM		PM								
		120		121								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 Date: 5-1-2022 Sunday Time: 4:00 AM Time: 1:40 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			✓	NO AM trustees							
Kitchen is in good general appearance		X			✓								
All kitchen equipment operational & clean			✓		✓	1							
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								

PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast	Temperatures	RT	1750	1750	RT	RT	RT	RT	RT	40	RT	RT
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui t
Lunch	Temperatures	40	40	40	40	170.1	40	RT	RT	RT	40	RT
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake Bone	drink	chee se	fruit	
Dinner	Temperatures	145.6	182	186	185	181	RT	RT	RT	RT	RT	

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	155	182	—
and chemical agent used in Final Rinse	Lunch	150	180	—
	Dinner	151	184	—

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	110	120	200 ppm
	Lunch	112	125	200 ppm
	Dinner	115	118	200 ppm

FREEZER and WALK-IN	Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F
Record temperatures, Freezer and Walk-ins	AM	-10.4	37.4	40.5
Record temperatures, Freezer and Walk-ins	PM	-11.4	38.4	39.9

DRY	Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas	AM	68	68
Record temperatures, Dry Storage Areas	PM	68	68

STORAGE	AM	PM
Record temperatures Dry Storage Areas	68	68
Record temperatures, Dry Storage Areas	68	68

Hot- Water Temps in sink	AM	PM
	120	120

Reyad 5/1/22

Signature, Cook Supervisor (AM)

Khadka

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

5/2/22

DATE

GEO Aurora ICE
3130 N. Oakland St

5/2/2022
7:40:33 AM BCU

Temperature
°F

A-1	72.02
A-2	69.41
A-3	70.61
A-4	69.01
B-1	69.71
B-2	61.50
B-3	-78.50
B-4	70.00
C-1	68.42
C-2	68.71
C-3	69.41
C-4	64.21
E-1	71.91
E-2	71.41
D-1	72.22
ISOLATION	70.11
PATIENT ROOM	71.12
INTAKE/RECEIVING	69.41
Tank Temp S-12	0.00
Present Value	
BOILER-3	132.99
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.58
Universal Input[13]	

Sensor Failed Temperature is 69.0



Secure Services™

Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, May 02, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
5/2/22	South-A	unoccupied			
↑	South-B	unoccupied			
	South-C	unoccupied			
	South-D	unoccupied			
	South-E	74.1	occupied		
	South-F	73.2	104.2		
	South-G	73.1	104.2		
	South-L	unoccupied			
	South-M	unoccupied			
	South-N	74.2	occupied		
	South-X	74.7	104.1		
	South-Y	72.9	104.2		
	South-Z	72.1	104.1		
	South SMU	73.1	104.5		
	South SMU Shower 3				N/A
	MED ISO- Room 1	71.1	104.5	N/A	N/A
	MED ISO- Room 2	72.0	104.4	N/A	N/A
	MED ISO- Room 3	71.4	104.3	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: 

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Monday, May 02, 2022
North Building
Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
5-2-22	A-1	72.0	104.4						
	A-2	69.4	104.4						
	A-3	70.6	104.3						
	A-4	69.0	104.4						
	B-1	69.7	104.5						
	B-2	61.5	104.4						
	B-3	69.0	104.4						
	B-4	70.0	104.3						
	C-1	68.4	104.5						
	C-2	68.7	104.4						
	C-3	69.4	104.4						
	C-4	64.2	104.4						
	D-1	72.2	104.4				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	71.9	104.4				N/A	N/A	N/A
	E-2	71.4	104.4						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Senn H. Sr

SIGN: 

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71.1	71.0	70.8	71.1	71.1	71.2	70.9	
Water:	104.4	104.4	104.4	104.4	104.4	104.4	104.4	104.4

Temperature Taken with a Fluke Mod 52 Digital Thermometer